

Roasted Vegetables With Goat's Cheese

Ingredients

- 1 Aubergine, Halved Lengthways
- 2 Small Courgettes
- 2 Red Peppers, Halved & Deseeded
- Olive Oil
- 1 Tbsp Balsamic Vinegar
- A Pinch Of Fresh Thyme, Chopped
- 1 Fat Garlic Clove, Cut In Half
- Salt & Freshly Ground Black Pepper
- 2x 100g Capricorn Goat's Cheeses (A Roll Shape, With Skin On)
- 4 Tbsp Fresh White Breadcrumbs
- Paprika



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Method

- Slice the aubergine and courgettes on the diagonal, about 0.5 cm (¼ in thick).
- Put the peppers skin-side up under a hot grill, about 10cm (4 in) away from the heat, and grill until the skins scorch and blacken. Put the hot peppers in a plastic bag, seal the top and allow to sweat. When the peppers are cool enough to handle, peel the skin off and slice the flesh neatly.
- Mix the aubergine, courgette and 1 tablespoon oil together in a large plastic bag or bowl. Heat a ridged grill pan or frying pan. When the pan is very hot, char-grill the aubergine and courgettes in batches until tender (turn only once). Transfer to a bowl, add the sliced red pepper, 2 tablespoons of oil, the vinegar, thyme and garlic. Season well.
- Remove the ends from the cheeses, leaving the skin around the sides, and cut each cheese into three even discs. Brush the cheese with a little olive oil and roll the cheese in seasoned breadcrumbs, to give a fine coating. Place on a piece of non-stick paper on a baking sheet.
- Preheat the oven to 200°C/Fan 180°C/Gas 6.
- About 15 minutes before serving, put the vegetables in a serving dish, cover tightly with foil and put into the preheated oven to warm through.

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Method

- About 5 minutes prior to assembling, increase the oven temperature to 220°C/Fan 200°C/Gas 7. Sprinkle the cheese with paprika and slide on to the top shelf of the oven for about 5 minutes until just beginning to melt around the edges but still firm in the middle (these do melt quite a lot - this is part of the charm!).
- Remove the garlic from the vegetables and spoon the hot vegetables on to six individual plates. With a fish slice, lift a slice of warmed goat's cheese on to each pile of vegetables. Drizzle the dressing from the vegetables around the plate. Serve with warm ciabatta bread.

